

ISTITUTO DI ISTRUZIONE SECONDARIA SUPERIORE "D. Modugno – S. De Lilla"

Polignano a Mare

ANNO SCOLASTICO: 2019/2020

Programma di _LINGUA E CULTURA INGLESE_ _CLASSE_ _5_ _SEZ._ Aeno _____

Testo in adozione: WELL DONE! Cooking and Service. Catrin Elen Morris. ELI

Module 4. Cooking principles	<ul style="list-style-type: none">-Food preservation (Physical methods, chemical methods, Physical.chemical and biological methods).-Cooking techniques (water cooking techniques, techniques for cooking with fat, heat cooking techniques, new cooking techniques)
Module 5: Menu Planning:	<ul style="list-style-type: none">-What's in a menu?-Menu formats-Special menus: Breakfast, lunch and dinner menus, English breakfast menus, Kid's menus, dessert menus, cheese menus, banqueting and special events menus, religious menus-Menu vocabulary
Module 9: Carrer Paths	<ul style="list-style-type: none">-Job description-How to become a chef-How to write a CV and a cover letter-How to get ready for a a job interview
Module 6: Safety Procedures and Nutrition	<ul style="list-style-type: none">- HACCP definition-Food contamination: risks and preventive measures-Organic food and GMOs-The Mediterranean diet-Food allergies and intolerances-Alternative diets